

WEB-EXCLUSIVE HOME TOUR

Step Inside Chef Eric Ripert's Sag Harbor Oasis

Zen Buddhism inspired the tranquil design of this Long Island home

By Zoë Sessums Photography by Tim Williams October 29, 2021

The principles of Zen Buddhism can cover all dimensions of life, and, for Chef Eric Ripert, that was the focus when designing his Sag Harbor home. Austerity, simplicity, naturalness, subtlety, imperfection, originality, and stillness—those were the concepts the French culinary force presented to architect Blaze Makoid for his new home's design. Considering Ripert has been seriously practicing Zen Buddhism since the mid 1990s, it was only natural for him to easily have this top of mind.

"My challenge was to create a monastery, but I didn't want my wife to know that she was living in a monastery," says Ripert, referring to his partner, Sandra. "I wanted her to think it was a beautiful luxurious house, which meant creating a bridge between what we both wanted: a sanctuary and a monastery." Luckily, the Riperts were able to find the perfect team to execute their combined visions. Besides Makoid, a key member of that team was Marie Aiello Design Studio, with whom the Riperts worked on the interior design of the home. Another was <u>Landscape Details</u>, who spearheaded the landscape architecture. And finally, <u>Greg Diangelo Construction</u>, who handled the building.

"Landscaping was very important because the house is part of nature and vice versa," Ripert says. "I wanted it to feel like the house is in a forest—cultivated and a little bit wild." Ferns, towering oaks, and wild grasses surround the home in natural and deliberate ways. "The bedroom, in my mind, looks like a tree house. You are in the trees when you take a shower too," he says, adding that bird feeders and statues are placed in perfect sight lines throughout the yard. Ripert notes the beauty of simply coming down the driveway—trees and animals everywhere. Naturalness and stillness: check.



Since the home is in the woods, the metal roof was a practical choice to avoid damage. The industrial look was also a perfect interpretation of the principle of austerity.

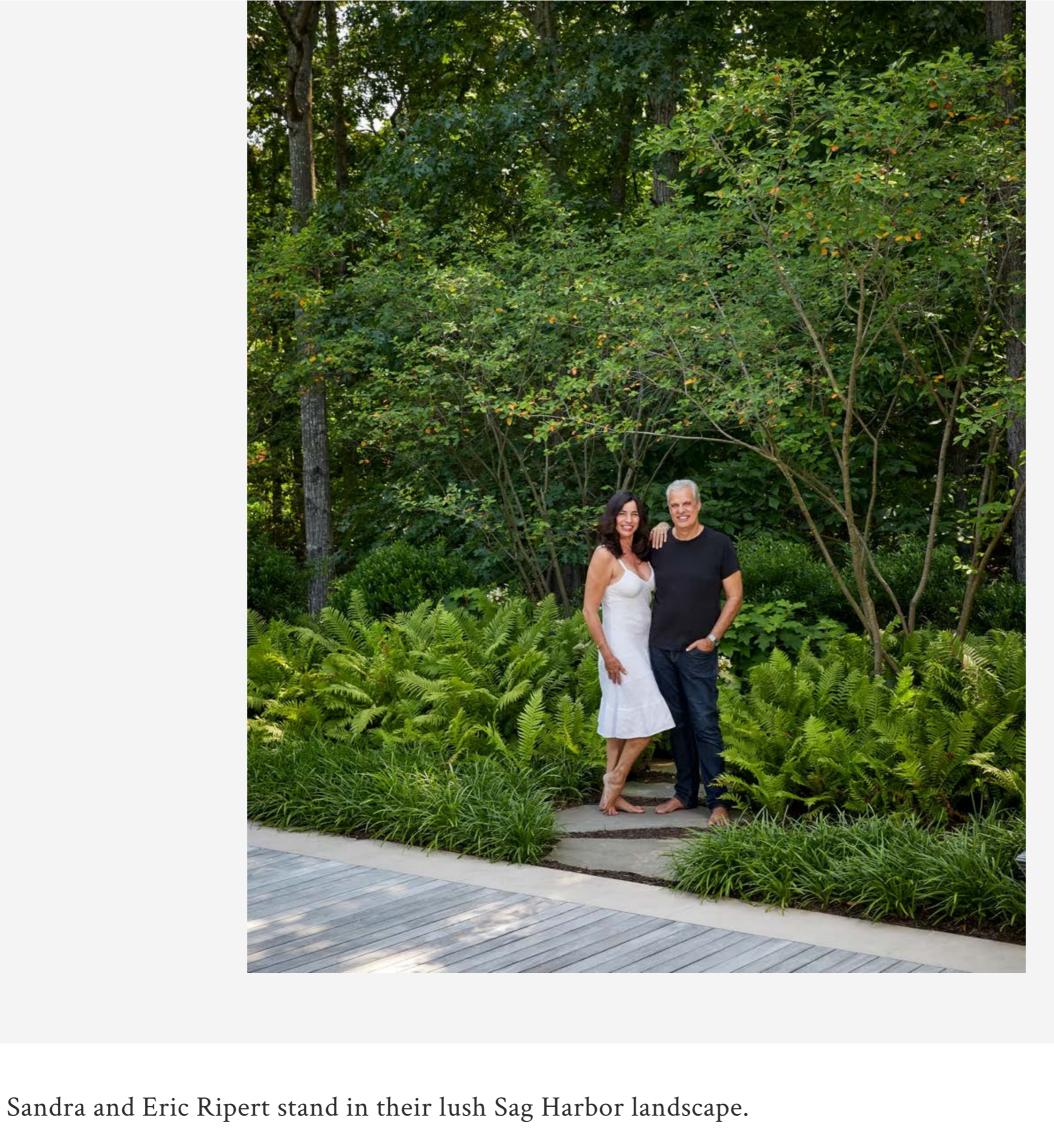
Of course, another very important aspect of the home's design is the kitchen. Ripert being the co-owner of Le Bernardin—which has been awarded three Michelin stars for excellence in cuisine and has received four stars from The New York Times four consecutive times, making it the only restaurant to maintain that unique status for that length of time—the kitchen is a big deal. And, though the kitchen doesn't necessarily look flashy, it is all about simplicity and efficiency. "I went to Gaggenau, the very best for building kitchens, and they made sense of my nonsense," says Ripert, who chose to outfit his with an induction stove top, which is easy to maintain and saves energy, and worked with SieMatic on the space's design. "It's very effective to have a one-man show. I call it a Formula One kitchen."

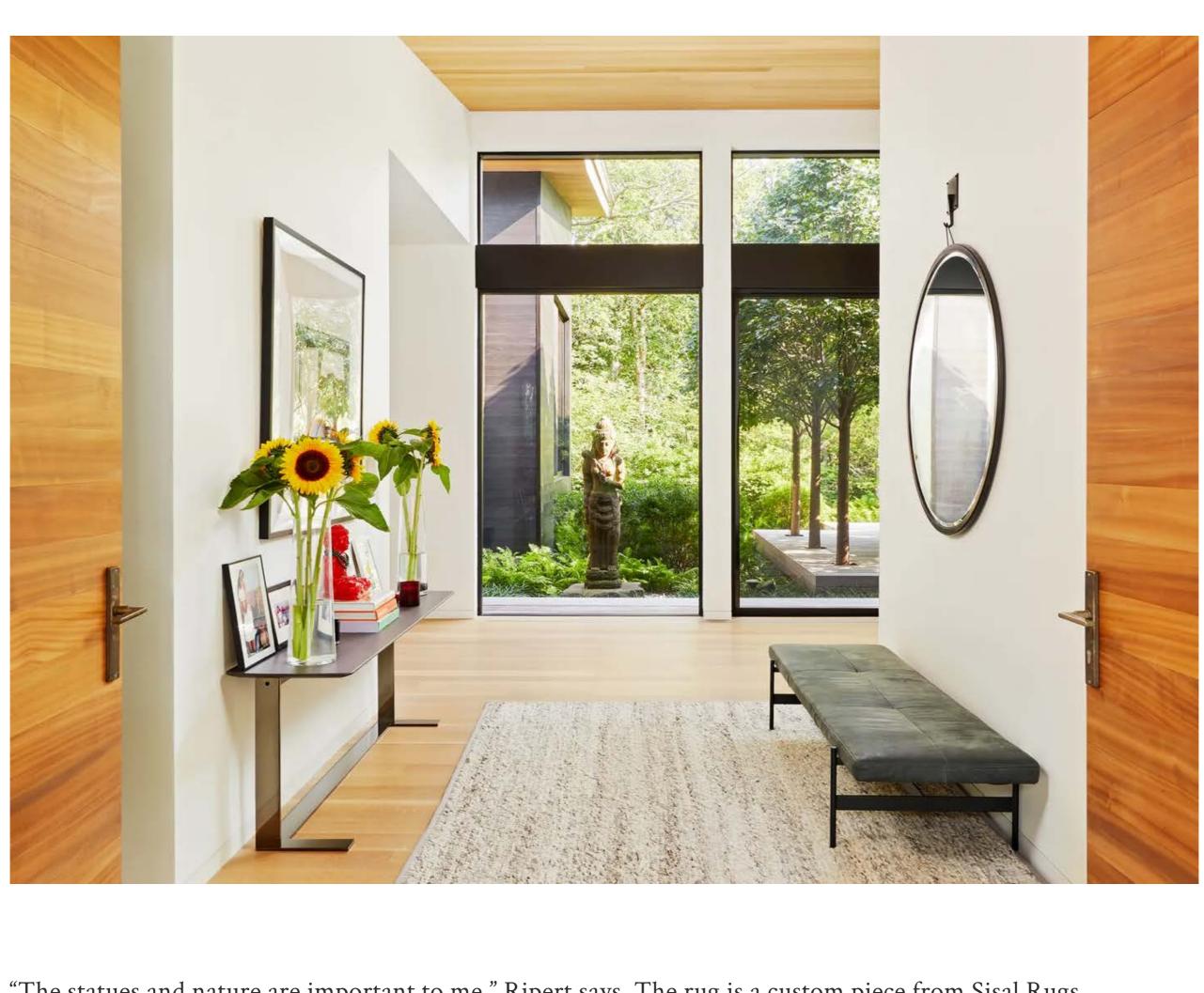
room, and it was designed with the help of a Nepalese monk-my teacher-to have the right feng shui." Filled with statues made in Nepal that are sanctified and sealed with precious stones and prayers, the room was designed to host these pieces collected over the years. From the window, one can spot a more than 12-foot-tall statue of Buddha. When Ripert and Sandra bought this land in Long Island nearly 22 years ago, it included a cute 1980s house, but, at a certain point,

Ripert's other passion, his Zen Buddhism practice, is most apparent in his meditation room. "It was very important for me to have that

everything about the house began falling apart. Still, the couple liked the energy of the location, so they decided to rebuild. With the space complete, it's clearly become an oasis. Chef Eric Ripert adds, "Every detail in the house was nonnegotiable."

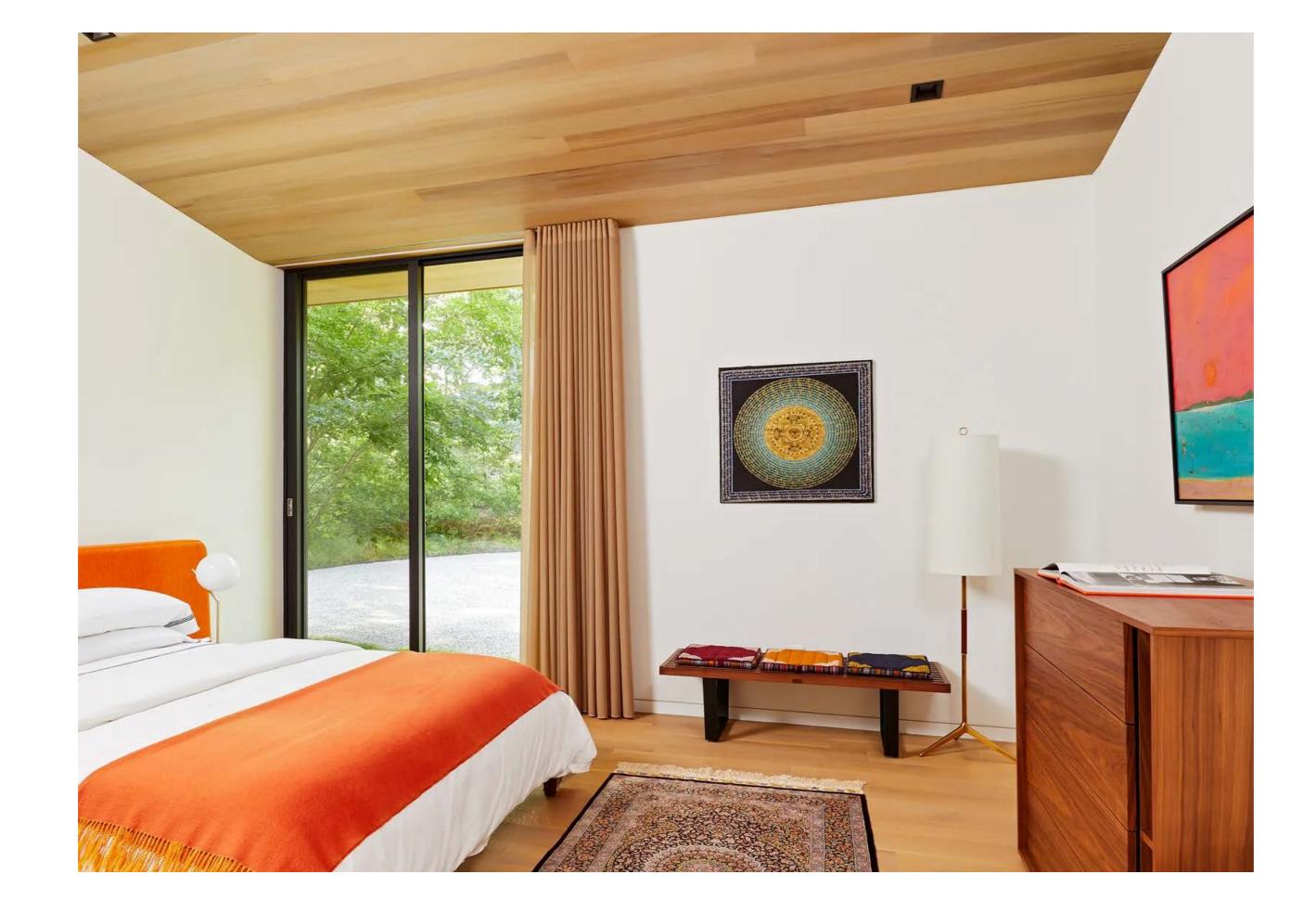




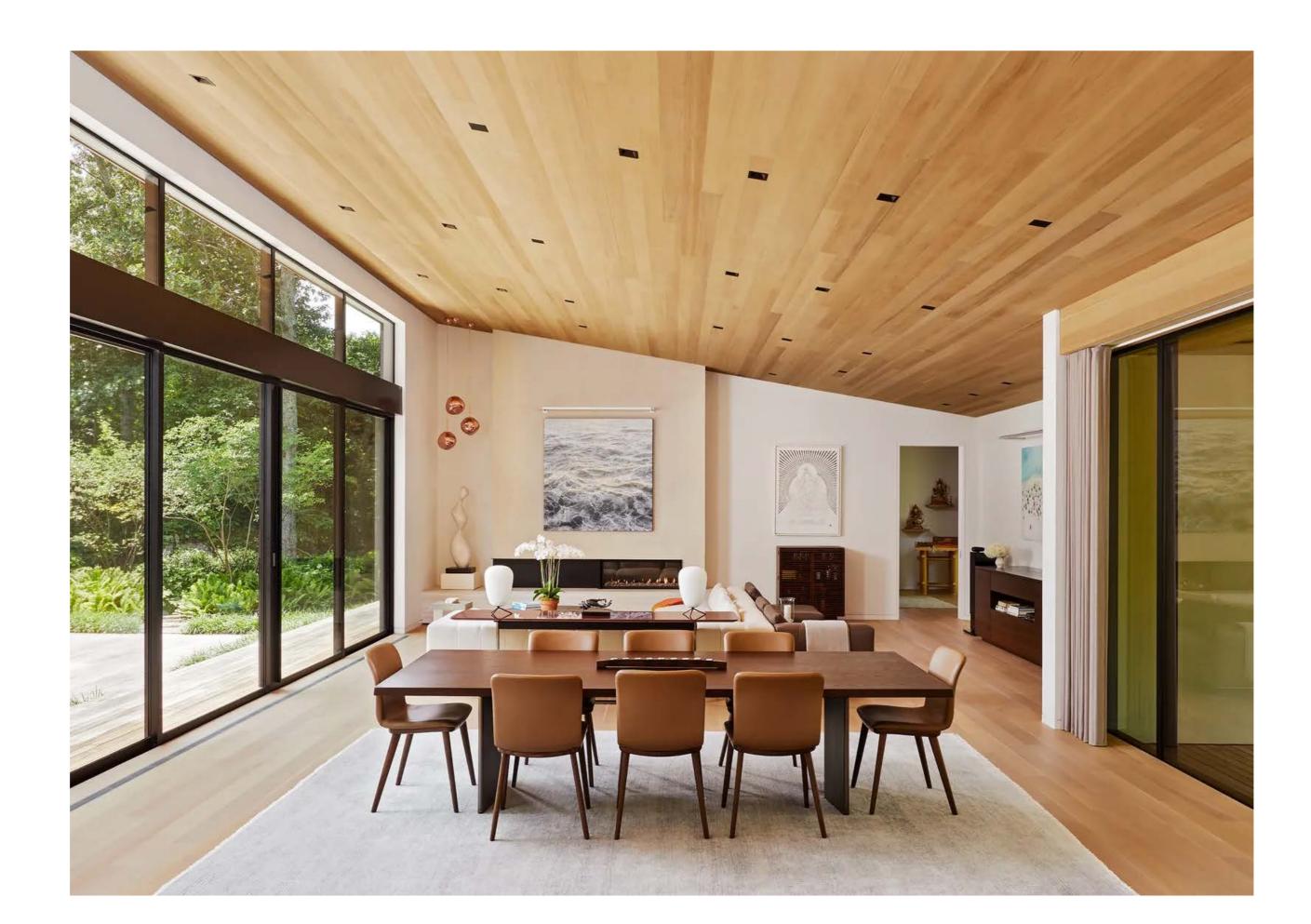


"The statues and nature are important to me," Ripert says. The rug is a custom piece from Sisal Rugs Wholesale in Southhampton, and the bench is from Blu Dot.

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Pops of color fill the guest bedroom. "My wife worked closely with MADS [Marie Aiello Design Studio]—most of the furniture was chosen by them," Ripert says. The bedding and lamps are from <u>DWR</u>. The bench and cushions are from Sit Down New York. The artwork on the left is a Tibetan Buddhist painting acquired from an auction, and the piece on the right is a painting by Valentino Cortazar.



"When I was a kid in Europe and saw pictures of New York, I wanted to live in a loft," Ripert says. "So, the designer created the feeling of a loft between the living room and kitchen." Ripert commissioned the artwork hanging above the fireplace from Ran Ortner, a Brooklyn artist and dear friend who painted a triptych for Le Bernardin. The dining table is from Minotti, and the dining chairs are from Calligaris. The goddess artwork is a portrait of Green Tara made by calligraphy master Jamyang Dorjee Chakrishar. The wood statue under the DWR pendants is by <u>Dick Shanley.</u>

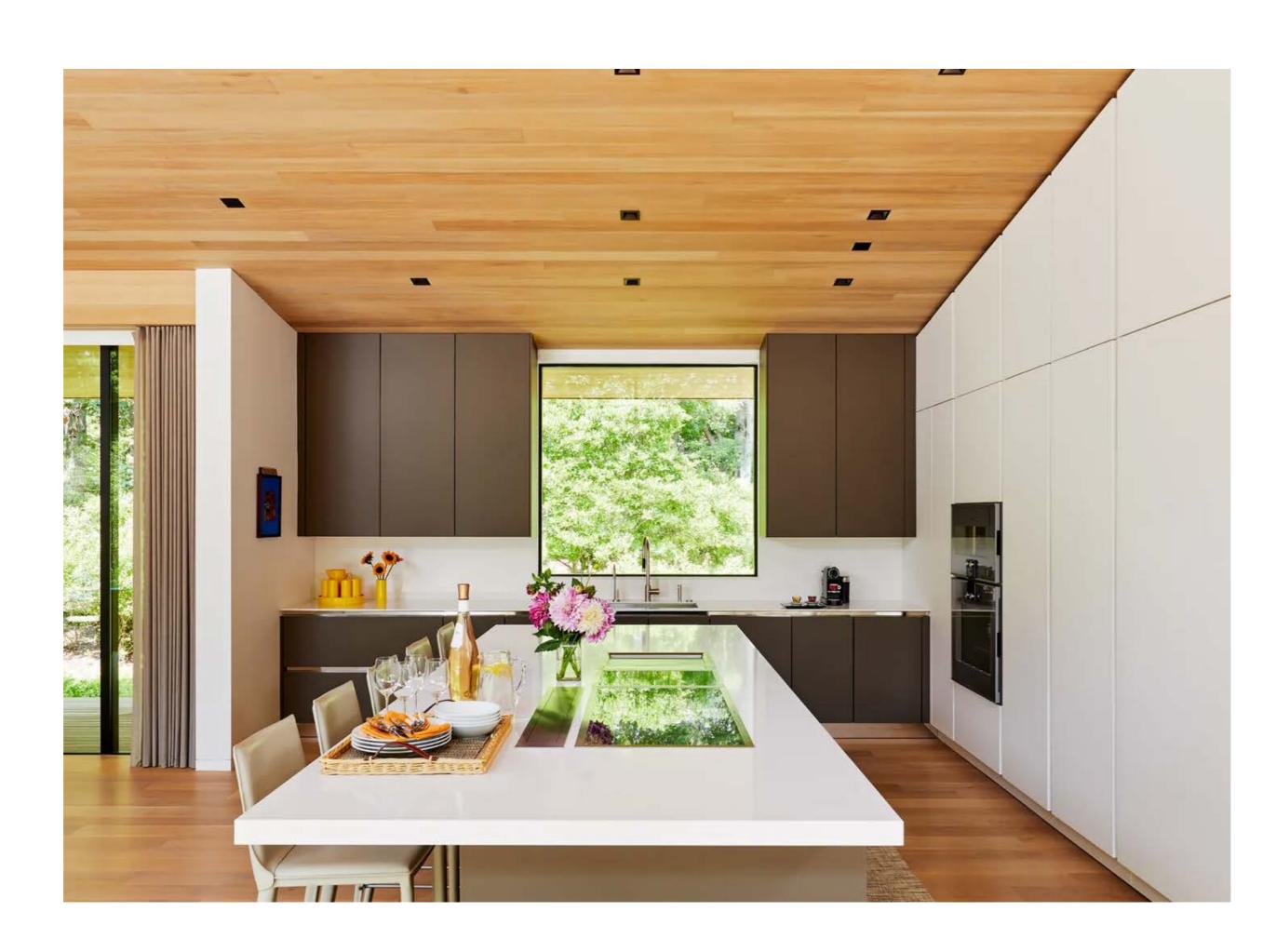
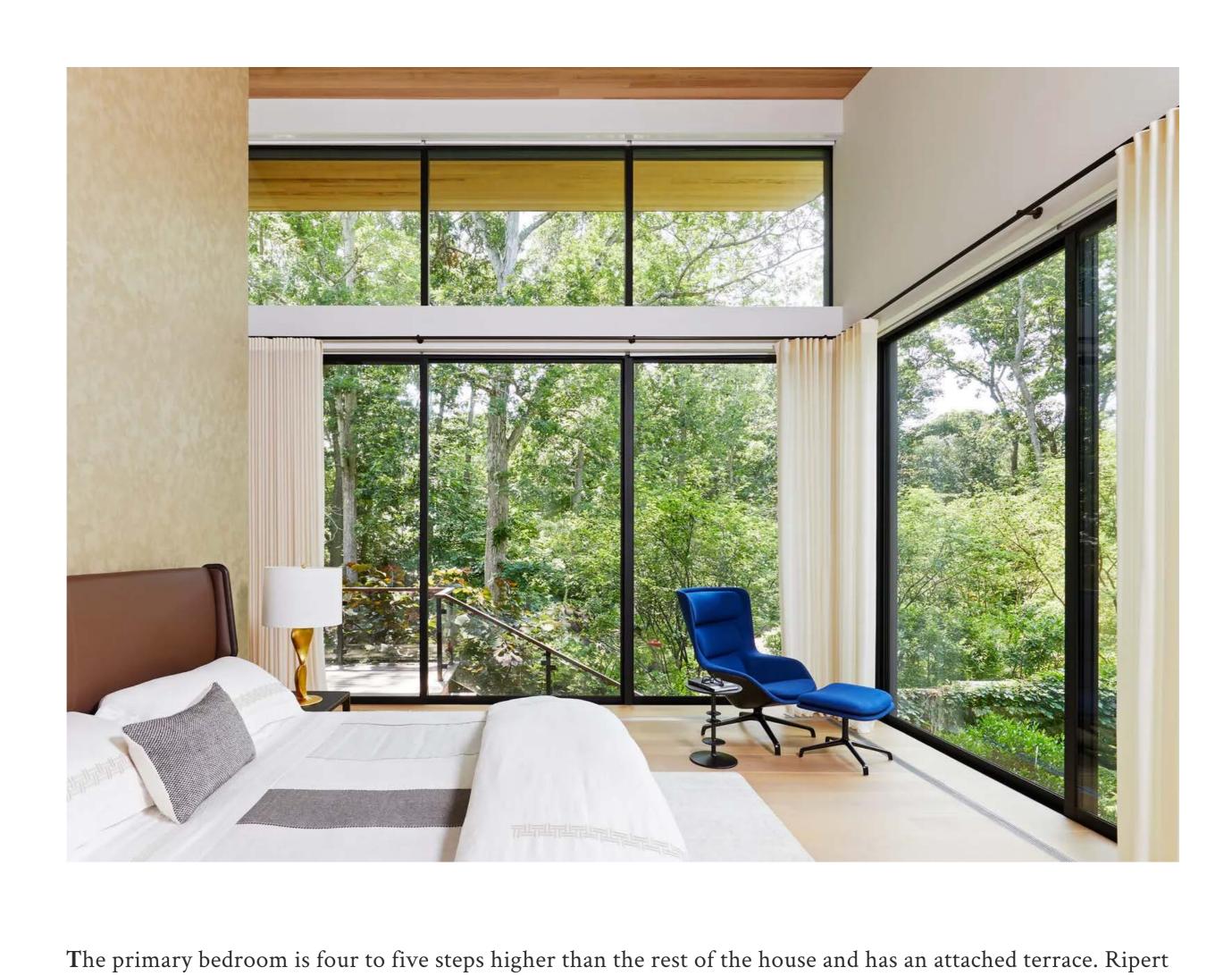
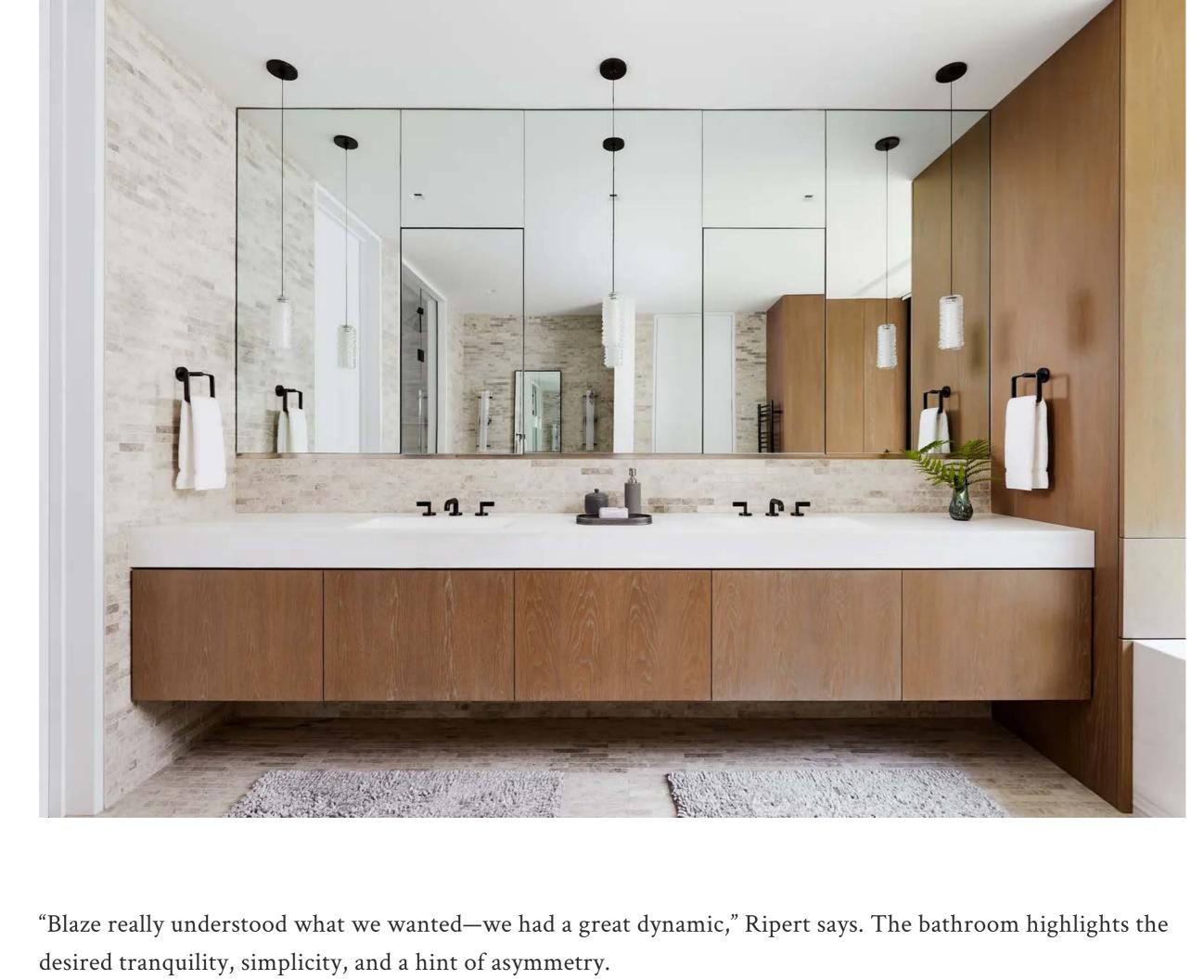


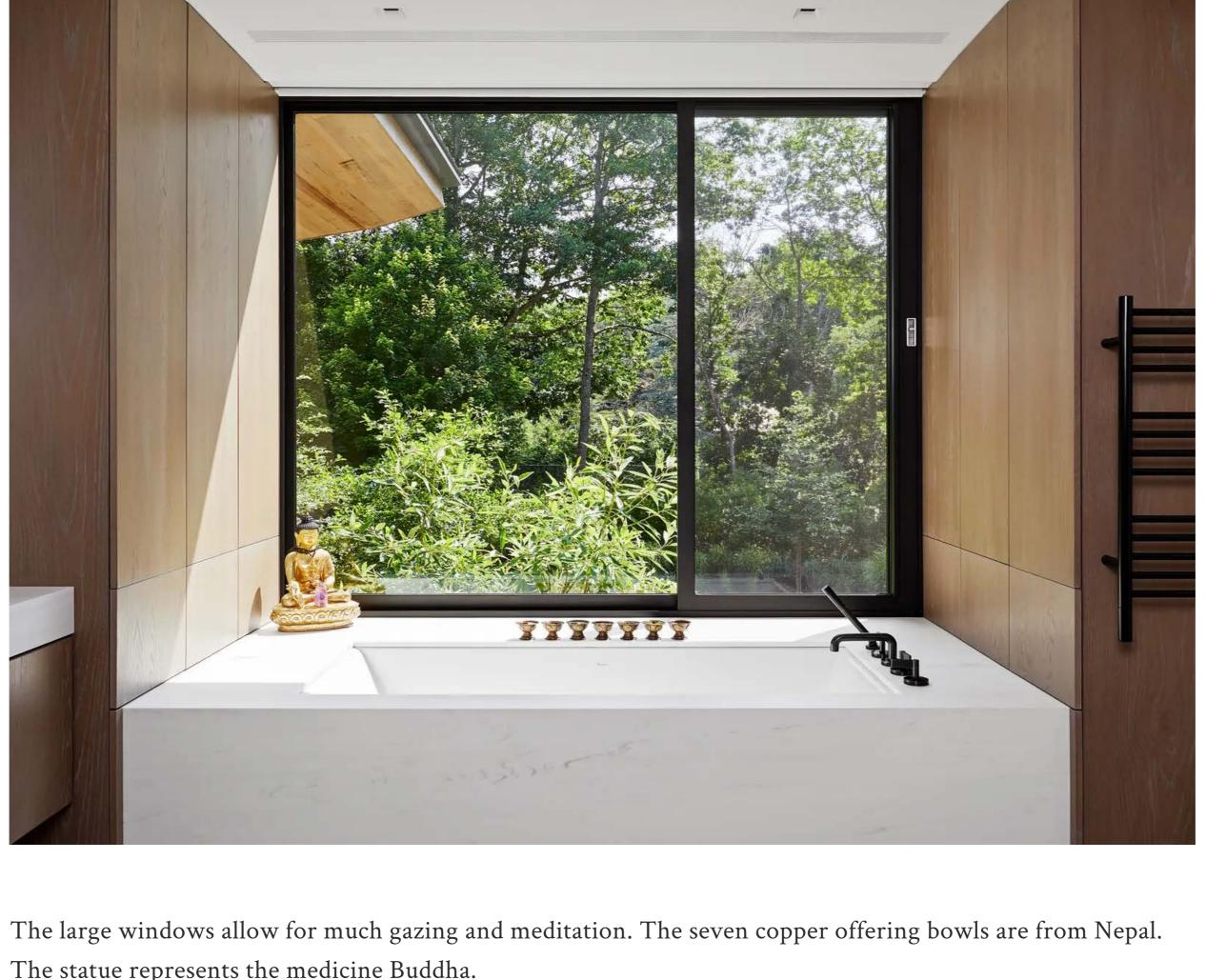
Photo: Tim Williams

The sleek kitchen by SieMatic is made for efficiency. The Gaggenau induction cooktop seamlessly blends into the counter and works perfectly for the distinguished chef. Little clutters the counters but an espresso maker and some yellow drinkware.



compares walking into the bedroom to ascending to a tree house. The blue chair is from <u>Design Within Reach</u> and the lamp is from Circa Lighting.





The statue represents the medicine Buddha.